

9. (new) The device according to claim 8, characterized in that the batch mixer (12) has a device (14) having nozzle bars.

10. (new) The device according to claim 8, characterized in that a heating duct (16) of a heating register (10) is provided for hygienic treatment or for cleaning of the device.

11. (new) The device according to claim 9, characterized in that a heating duct (16) of a heating register (10) is provided for hygienic treatment or for cleaning of the device.

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12. (new) The device according to claim 8, characterized in that another drying/cooler (8') and/or batch mixer (12) acting independently of one another is provided.

13. (new) The device according to claim 9, characterized in that another drying/cooler (8') and/or batch mixer (12) acting independently of one another is provided.

14. (new) The method of thermal treatment of flour, especially feed meal or similar bulk goods, for hygienic purposes, by heating the bulk material in a mixer, followed by drying and cooling, characterized in that the heating as well as the drying and cooling are performed in batches, and the heating is performed in a batch mixer (4), and the drying/cooling is performed in a separate dryer/cooler (8), and additives are mixed into the dried and cooled bulk material in a downstream second batch mixer (12) arranged downstream, where the batch mixer (4) and the dryer/cooler (8) as an entire system are treated with hot air for hygienic purposes and/or they are cleaned with cold air.

15. (new) The method according to claim 14, characterized in that different batches of bulk material are treated thermally at the same time and independently of one another.

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